



**1000-CH-SS
1000-CH-AL**



**1000-CH-SS-SPLIT
1000-CH-AL-SPLIT**

Models: 1000-CH SERIES

Cabinet model number: _____

Cabinet serial number: _____

Authorized Service Agency: _____

Ph: _____ Fax: _____

Keep this manual for future reference.

Ovens	
Rev. 6 (2/09)	



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SERVICE POLICY and AGENCY LIST	FL-1400

	WARNING	
RISK OF FIRE OR ELECTRIC SHOCK DO NOT OPEN		
WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVER (OR BACK) NO USER-SERVICEABLE PARTS INSIDE REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY		

VENTING YC

1. The purpose is to capture and remove steam and fumes.
2. Low temperature hood is required for high temperature cooking. Odors, fumes and steam are not required to be removed.

low-temperature hood (350°F/177°C) as required by local codes. The hood is required for enforcement of codes for making

SPECIFICATIONS

CMP MODEL NOS.	ELECTRICAL SPECS (AC SERVICE)			ELEC. LOAD		POWER SUPPLY REQUIREMENT				
	Volts	Ph	Hz.	Amps	Volts	Amps	Ph	Wire	Volts	NEMA
SINGLE OVENS										
1000CHSSSPLIT OR 1000CHALSPLIT	208 240	1 1	60 60	14 13	208 240	20 20	1 1	2 2	208 240	6-20P 6-20P
1000CHSSSPLIT3 OR 1000CHALSPLIT3	208 240	3 3	60 60	8 7	208 240	20 20	3 3	3 3	208 240	L15-20P L15-20P

SPECIFICATIONS: All units are rated 6000 watts. *For USA Only - Canadian is 6-50P

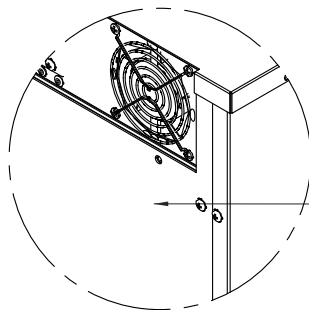
CMP MODEL NOS.	ELECTRICAL SPECS (AC SERVICE)			ELEC. LOAD		POWER SUPPLY REQUIREMENT				
	Volts	Ph	Hz.	Amps	Volts	Amps	Ph	Wire	Volts	NEMA
DOUBLE OVENS										
1000CHSS OR 1000CHAL	208 240	1 1	60 60	29 25	208 240	30 30	1 1	2 2	208 240	*6-30P *6-30P
1000CHSS3 OR 1000CHAL3	208 240	3 3	60 60	16 14	208 240	20 20	3 3	3 3	208 240	L15-20P L15-20P

Model number "AL" is aluminum outer body with stainless steel doors and interior.

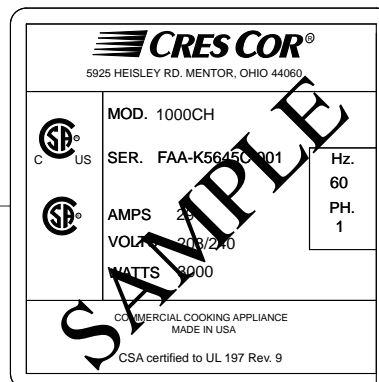
All models designed for AC Service. Model number may have the letters: M, 2M, HT, Z, S or CAN.

IDENTIFYING YOUR CABINET:

Look for this label on the back of your cabinet. This information is needed when calling for questions or service.



UPPER RIGHT CABINET CORNER



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HOW TO INSTALL

1. Remove all pack vinyl from the oven.
2. Place the oven in the cabinet. **Clearance required** (51mm) at the top.
3. Install the pan slide tracks on the sidewalls, if necessary.
4. Slide drip pan(s) onto the bottom of the compartment(s).
5. Remove (3) screws at the bottom front of the oven, under the door (See Figure).
6. Screw the drip tray bracket to the oven in those holes and place the drip tray onto the bracket.

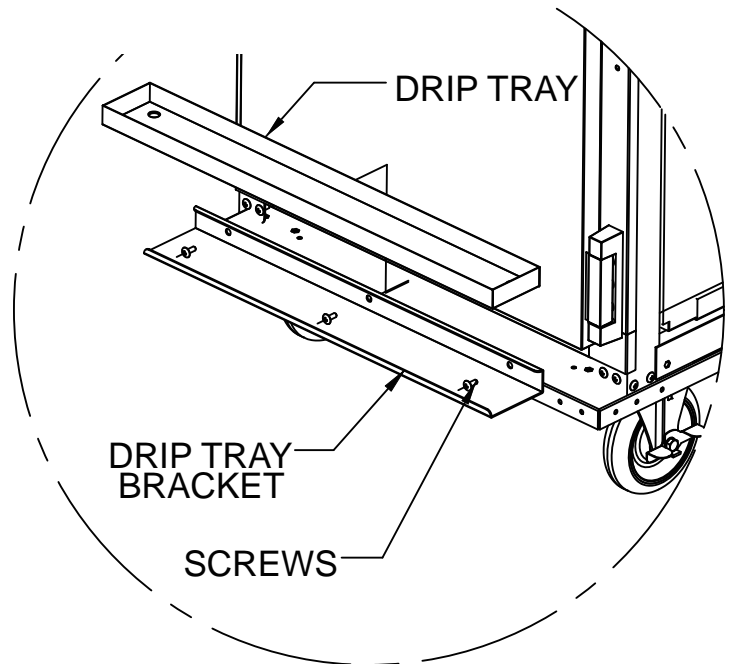
All models are rated at 208/240 Volts.

NOTE: OVENS NEED TO BE INSTALLED BY A QUALIFIED PERSON.

Check the voltage selector switch which is under an access cover on the back of the oven near the power cord.

- * Flip the switch "UP" for 208 Volts
- * Flip the switch "DOWN" for 240 Volts

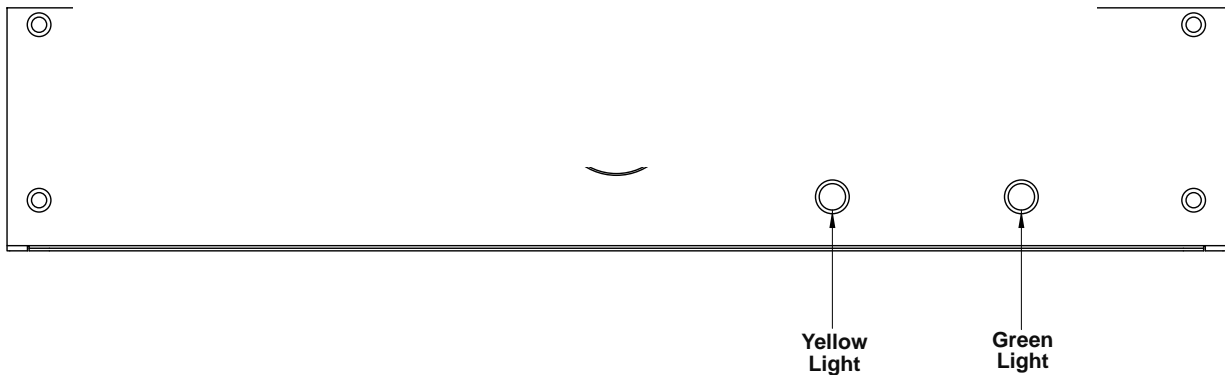
MAKE SURE THE SWITCH POSITION MATCHES YOUR POWER SOURCE.



HOW TO REVERSE THE DOOR OPENINGS, IF NEEDED:

1. Unscrew and remove the latch from the door and magnetic strike from the cabinet.
2. Unscrew the hinges from the cabinet body and remove door.
3. Remove the screws plugging the mating hinge, latch and strike holes on the opposite sides of the cabinet body and door.
4. Re-mount the hinges to the opposite side of the cabinet and door.
5. Remount the latch and strike to the opposite side.

Order Cres Cor Kit #6126 060 to convert 1 Phase ovens to 3 Phase



FOR FIRST-TIME OPERATION ONLY:

A new oven needs to “burn off” factory oils and glue before it’s first use. **Do NOT load food into oven until this has been done!**

1. Push switch to “ON”.
2. Set the **Cook** thermostat to 325°F/163°C.
3. Set the **Hold** thermostat to 150°F/66°C.
4. Set the timer to one (1) hour.
5. Allow oven to run automatically for one (1) hour of **Cook** cycle and 30 minutes of **Hold** cycle.
6. Turn oven off and let cool.
7. Wipe inside clean with detergent and hot water.

DOOR VENT ADJUSTMENT:

Open the door(s) and move the vent tabs on the inner door(s) as needed to release humidity.



Air is VERY HOT when door is opened.

HOW TO START UNIT

(after first-time operation):

Push POWER switch “ON”.

NOTE: For **HOLD** or **COOK** mode, preheat unit to desired temperature for 30 minutes.

For Automatic Operation:

1. Set **Cook** thermostat to the cooking temperature you need.
2. Set **Hold** thermostat to the warming temperature you need. Proper food holding temperature is 140°F/60°C or higher.
3. Set **Timer** for the roasting time. The unit will automatically switch to the pre-set “hold” temperature after roasting time has expired.

For Holding Operation ONLY:

Cold food is **NOT** to be added when unit is operating in **HOLD** mode.

1. Set **HOLD** thermostat to the temperature you need.
2. Set **Timer** at zero.

TO SHUT DOWN UNIT:

Push **SWITCH** to “OFF”.

NOTE: Ventilating fans will continue to run until cabinet is cool. Do **NOT** disconnect the power supply to the cabinet while the ventilating fan is still operating.

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BEFORE cleaning

1. Unplug cord
2. Do NOT handle
3. Do NOT get
4. Do NOT use

will do the job.
to avoid

ishes, plastic or
ring.

- Wipe up spills as soon as possible.
- Clean regularly to avoid heavy dirt build-up.

4. Rinse thoroughly with fresh water after every cleaning operation.
5. Always wipe dry to avoid water marks.

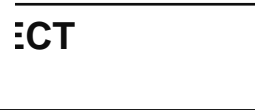
MODELS: 1000-CH-SS & 1000-CH-SS-SPLIT

	SOIL	CLEANER	METHOD
STAINLESS STEEL CABINET Inside and Outside	Routine Cleaning	Soap or mild detergent* and water.	1. Sponge on with cloth 2. Rinse
	Stubborn Spots, Stains	Mild abrasive made for Stainless Steel.	1. Apply with damp sponge or cloth. 2. Rub lightly.
	Burnt on Foods or Grease	Chemical oven cleaner made for Stainless Steel.	Follow oven cleaner manufacturer's directions.
	Hard Water Spots & Scale	Vinegar	1. Swab or wipe with cloth. 2. Rinse and dry.

MODEL: 1000-CH-AL & 1000-CH-AL-SPLIT (Aluminum cabinet outside only with stainless steel doors and pan slides)

	SOIL	CLEANER	METHOD
ALUMINUM CABINET Outer body ONLY	Dirt	Mild detergent* and hot water, or mild abrasive cleaner.	1. Use soft, damp cloth. 2. Rinse with hot water. 3. Wipe dry.
		Steam (no strong alkaline additive).	1. Rinse after steam cleaning. 2. Wipe dry.
	Fingerprints, Grease, Oil	Detergent* and hot water.	1. Wipe with soft, damp cloth. 2. Rinse with hot water. 3. Wipe dry.
		Chemical oven cleaner made for aluminum.	Follow oven cleaner manufacturer's directions
		Mild abrasive cleaner. Oily or waxy cleaner.	Apply with soft, clean cloth.
Water Spots	Mild abrasive cleaner.	Wipe with damp cloth.	

**Mild detergents include soaps and non-abrasive cleaners.*



If hot unit is *NOT* working, first check the following causes:

- | | |
|--|--|
| 1. Cord is unplugged from wall outlet. | 3. Switch(es) are turned off. |
| 2. Circuit breaker/fuse to wall outlet is blown. | 4. Thermostat(s) are turned off, or are set too low. |

PROBLEM	POSSIBLE CAUSE	SOLUTION
Oven does not heat, or doesn't heat properly	1. Thermostat(s) defective 2. Heater contactor 3. On/Off Switch *4. Fuses	1. Replace 2. Replace 3. Replace 4. Replace
Timer runs down, but oven does not go into hold mode.	Timer defective	Replace
Heaters will not shut off	1. Thermostat defective 2. Contactor defective	1. Replace 2. Replace
Vent fans do not shut off	1. Vent fan switch defective 2. Control compartment is still hot.	1. Replace 2. Wait until it cools Check "Heaters will not shut off"
Vent fans do not operate (See Note)	1. Vent fan switch defective 2. Vent fan defective *3. Fuses	1. Replace 2. Replace 3. Replace

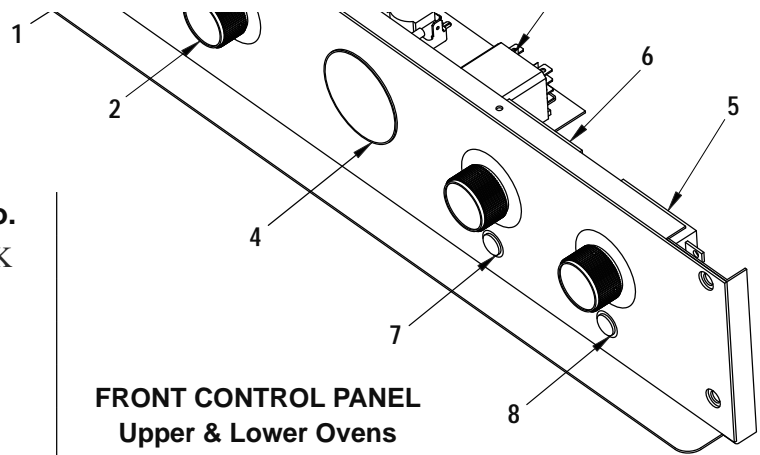
**Fuses are in 6000 Watt units only*

NOTE: Vent fans will not operate until the control compartment requires ventilation to limit temperatures. Replacement of electrical components must be done by a qualified electrician. Refer to our *Service Agency list, FL-1400* (found in the back of this manual), of authorized service centers.

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**FRONT CONTROL PANEL
Upper & Lower Ovens**

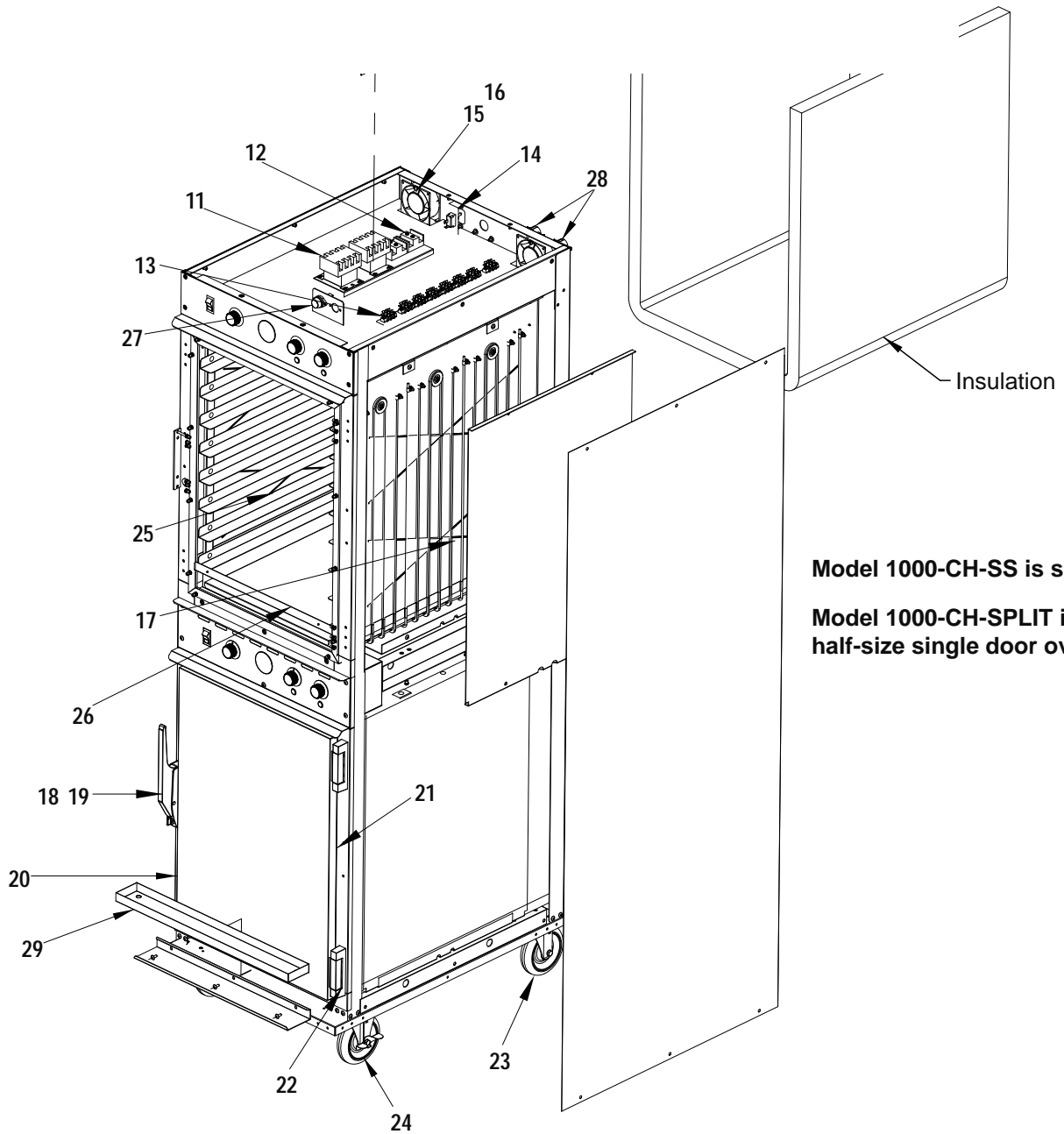
ITEM DESCRIPTION

ITEM DESCRIPTION	CMP Part No.
1. Switch (On/Off)	0808-113-01-K
2. Knob, Thermostat & Timer	0595-061
3. Timer	0849-009-K
4. Thermometer	5238-031
5. Thermostat, Cook	0848-082
6. Thermostat, Hold	0848-083
7. Pilot Light, Yellow	0766-096
8. Pilot Light, Green	0766-097
9. Switch, Fan	0848-034
10. Relay	0857-102
11. Contactor	0857-131
12. Terminal Block (Input)	0852-109
13. Terminal Block	0852-091
14. Toggle Switch	0808-020
15. Vent Fan	0769-174
16. Fan Guard	0769-167
17. Heater Kit, 208V, 195 Watt	0811-291-K
Heater Kit, 240V, 1000 Watt	0811-290-K
18. Door Latch Kit	1006-122-01-K
19. Latch Strike	1006-122-02-K
20. Door Assembly	1221-563-K
21. Door Gasket	0861-267
22. Door Hinge	0519-074-K

ITEM DESCRIPTION

ITEM DESCRIPTION	CMP Part No.
23. Casters	0569-306-K
24. Casters w/brake	0569-306-BK
25 Pan Slides	0692-200
26. Drip Pan	1017-099
27. Fuses, 3 Amp. (for units mfr'd before 7/08)	0807-058
Fuse Holder (for units mfr'd before 7/08)	0807-048
Fuses, 3 Amp. (for units mfr'd after 7/08)	0807 151
Fuse Holder (for units mfr'd after 7/08)	0807-150
28. Hi-Limit	0848-033
29. Drip Tray	1017-100
Wire Shelf	1170-005
Power Cord (3000 Watts, 1-PH)	0810-173-01-K
Power Cord (6000 Watts, 1-PH)	0810-163-01-K
Power Cord (6000 Watts, 3-PH)	0810-164-01-K

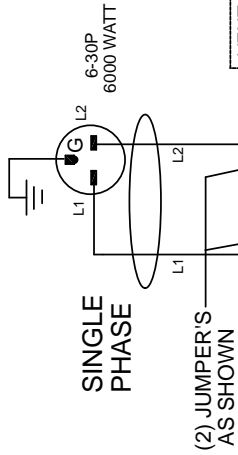
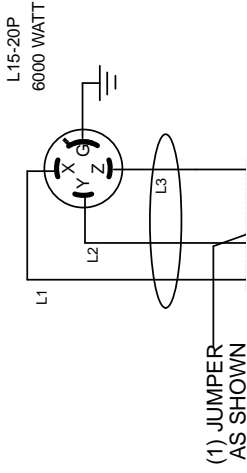
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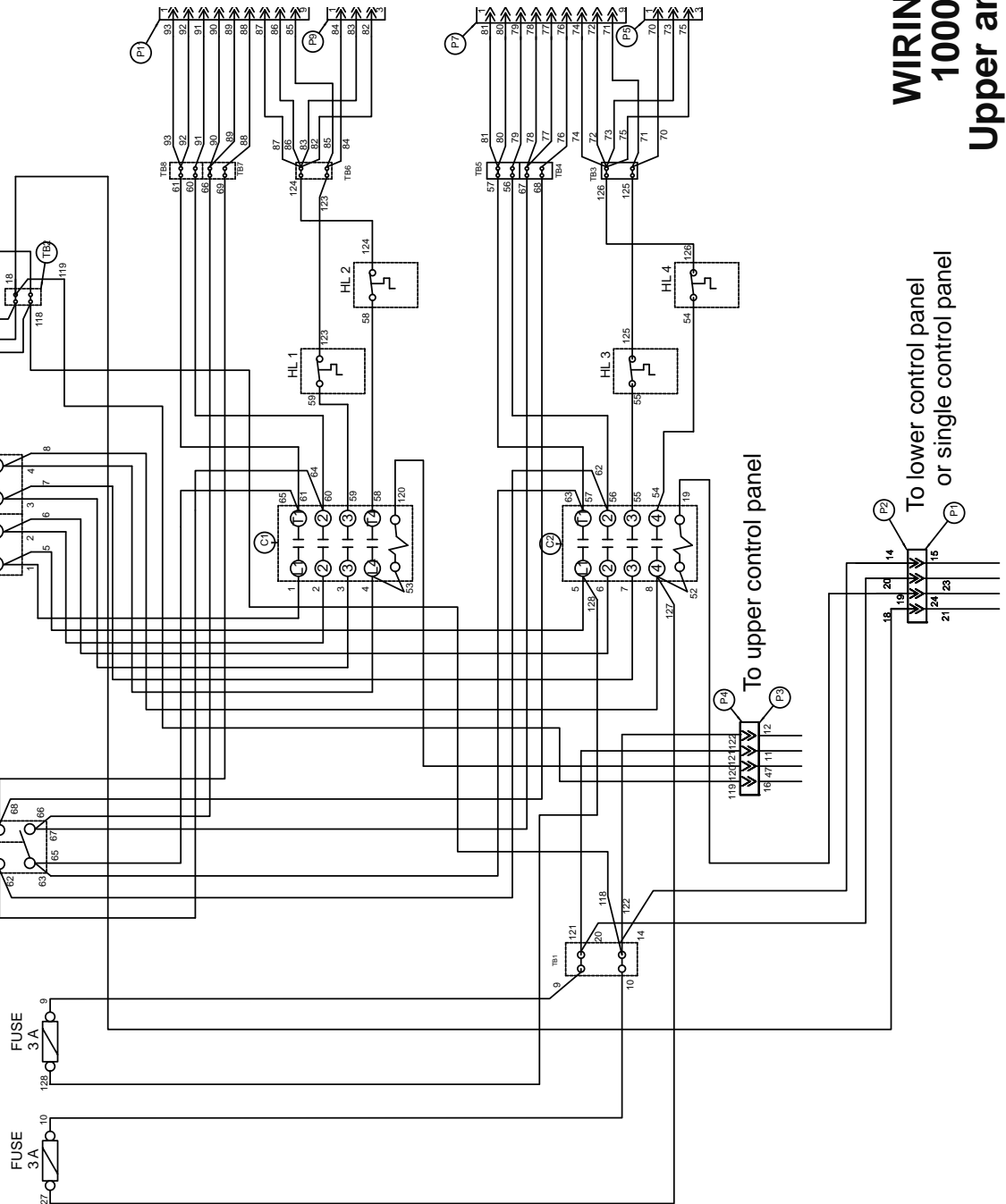
Model 1000-CH-SS is shown.

**Model 1000-CH-SPLIT is
half-size single door oven.**

Ovens	
Rev. 6 (2/09)	F



208
240
SERVICE SWITCH
CLOSED 208 V



**WIRING DIAGRAM
1000CH SERIES
Upper and Lower Ovens**

V

anel

